Annual CACFP Staff Training

All center staff involved in planning, preparing, serving and collecting data regarding meals served to children must receive training yearly covering CACFP requirements.

New cooks and directors are required to attend Colorado State CACFP conducted training.

Training must cover:	Additional Recommended Training:
☐ Meal Patterns	☐ Nutrition
☐ Creditable Foods	☐ Mealtime Atmosphere
☐ Minimum Portion Sizes	☐ Learning Activities Using Foods
☐ Record Keeping Requirements	☐ Role of Adult at the Table at Meal Time
☐ Basic Sanitation	
☐ Other	
Date of Training:	Training Given By:
Topics Covered: Staff Trained:	

J:\CACFPCommon\FORMS\Training\Training Documents\Annual Staff Training.doc

Note to Centers: Copy as needed.